

**Miele**

# Apple strudel

By Miele

**2 hours**

Prep time

**30-35 minutes**

Cooking time

**12-16 Servings**

Serves

## INGREDIENTS

### Strudel pastry

2 cups flour

Pinch salt

1 egg yolk

3 tablespoons oil

150ml tepid water

### Filling

½ cup raisins

3 tablespoons dark rum

1.2 kg granny smith apples, peeled,  
quartered, cored and thinly sliced

1 teaspoon ground cinnamon

½ cup caster sugar

½ cup butter biscuits, crumbled

200 ml sour cream

1 cup flaked almonds

¼ cup butter, melted

Icing sugar to dust



## METHOD

1. Sift the flour and salt into bowl. Beat together egg yolk, 3 tablespoons of the oil and the water.
2. Pour into the flour and work to a smooth dough. Knead until the dough becomes quite stretchy and elastic.
3. Divide the dough into 2 and form each into a ball.
4. Coat each ball with oil, wrap each in cling film and refrigerate for 1 hour.
5. Soak the raisins in the rum whilst preparing the apples. Combine apples with rum soaked raisins, cinnamon, 2 tablespoons of the caster sugar, crumbled butter biscuits and sour cream.
6. Melt the remaining sugar in a saucepan on a medium heat. Swirl the pot as the sugar melts and turns a golden colour then immediately add the flaked almonds and mix in.
7. Pour onto a baking tray and spread to a thin layer. Allow to cool and then chop finely.
8. Roll out one ball of the strudel pastry on a floured surface. Place the pastry onto a floured tea towel and using well-floured hands, continue to stretch the pastry until it is quite fine and approx. 40 x 40cm.
9. Brush the pastry with melted butter and sprinkle over half of the almond praline. Place half the apple mix along one side of the pastry in a band approx. 10-15cm wide. Roll up the strudel with the help of the tea towel. Place on a baking tray with the seam facing down.
10. Repeat with the other ball of pastry to create a second strudel. Brush both strudels with the remaining melted butter.
11. Pre-heat oven on conventional at 190°C. Place the tray on shelf position 2 and bake for 30-35 minutes.
12. Remove from oven, cool slightly and dust with icing sugar. Serve in slices with cream or vanilla ice cream.